

Why Not

STARTERS

- "MILLE FEUILLES" SALMON GRAVLAX; DILL AND SHALLOTS MOUSSE - 15,00€
- SURF AND TURF TATAKI, SOYA AND SESAME REDUCTION, SEEDS OF YUZU WASABI - 17,00€
- SCALLOPS GRATIN WITH BECHAMEL, PANKO, GARLIC BUTTER AND COMTÉ CHEESE - 17,00 €
- FOIE GRAS, CHERRY AND FIG CHUTNEY, HANDMADE TOASTED FRUIT AND SEEDS BREAD - 18,00€
- SNAILS - 6 UNITS WITH HOMEMADE GARLIC BUTTER - 12,00€ **WN**
- SNAILS - 12 UNITS WITH HOMEMADE GARLIC BUTTER - 18,00€
- RAVIOLES DAUPHINE GRATIN WITH CHEESE COMTÉ - 15,00€ **WN**
- WARM VELOUTE WITH VEGETABLES, SLOW COOKED EGG, PINE NUTS, FRIED ONIONS AND SPICES TUILE 14,00 € **WN** (EXTRA SCALLOPS 6,00€)

MAIN COURSES

- LAMB SHANK, COUSCOUS, REDUCTION SAUCE - 26,00€ **WN**
- RACK OF LAMB HERB BREAD CRUMBS, DAUPHINOIS GRATIN AND LAMB REDUCTION SAUCE - 26,00 €
- VEAL CHOP GRATINATED WITH SAINT NECTAIRE, DAUPHINOIS GRATIN - 26,00€
- SLOW COOKED SUCKLING PIG, VEGETABLES TART AND "EPOISSES" CHEESE SAUCE 24,00 €
- CHICKEN BREAST BALLOTINE WITH WILD MUSHROOMS, CREAMY SPINACH 25,00 €
- KNIFE-CUT BEEF TARTARE CHAROLAIS **NATURAL** (25,00€), OR **FOIE GRAS** (30,00€) OR **SUMMER TRUFFLE** (30,00€) SERVED WITH SALAD, PINE NUT, PARMESAN AND FRIED ONIONS
- SEA BASS FILLET, PAN-FRIED GREEN BEANS AND DEGLAZED CITRUS, PARSLEY AND SHALLOTS SAUCE - 27,00€ **WN**
- GRILLED FISH OF THE DAY WITH SIDE (MARKET PRICE)

SIDES:

- SEARED FOIE GRAS - 11,00€
- FRIES PORTION - 4,00€
- POTATOES COOKED IN DUCK FAT AND THYME - 6,00€
- GRILLED MARROW BONES AND WITH BREAD - 6,00€

SELECTION OF FISH FROM LOCAL SUPPLIER "SAUMON CHAMPENOIS" À MARDEUIL